



## Halloween Ghost Cupcakes

READY IN



120 min.

SERVINGS



24

CALORIES



252 kcal

DESSERT

### Ingredients

- 1 box chocolate cake mix
- 1 cup buttermilk
- 0.5 cup vegetable oil
- 3 eggs
- 1 cup semisweet chocolate chips miniature
- 27 oz candy melts white
- 24 large marshmallows
- 1 tablespoon semisweet chocolate chips miniature

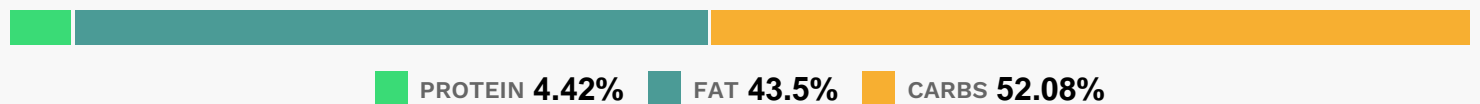
## Equipment

- bowl
- oven
- hand mixer
- toothpicks
- microwave
- muffin liners

## Directions

- Heat oven to 350°F.
- Place paper baking cup in each of 24 regular-size muffin cups. In medium bowl, beat cake mix, buttermilk, oil and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes. Stir in 1 cup chocolate chips. Divide batter evenly among muffin cups.
- Bake 18 to 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove cupcakes from pans to cooling racks. Cool completely.
- In large microwavable bowl, microwave candy melts as directed on package.
- Place 1 marshmallow on top of each cupcake. Spoon melted candy over marshmallow to cover, letting excess drip down onto cupcake. Cool slightly. Press in 2 chocolate chips near top of each ghost for eyes.
- Let stand until set, about 15 minutes.

## Nutrition Facts



## Properties

Glycemic Index:3.81, Glycemic Load:3.59, Inflammation Score:-2, Nutrition Score:4.1943478065988%

## Nutrients (% of daily need)

Calories: 252.2kcal (12.61%), Fat: 12.42g (19.11%), Saturated Fat: 6.91g (43.17%), Carbohydrates: 33.46g (11.15%), Net Carbohydrates: 32.18g (11.7%), Sugar: 23.89g (26.55%), Cholesterol: 22.19mg (7.4%), Sodium: 187.81mg (8.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 10.99mg (3.66%), Protein: 2.84g (5.69%), Copper: 0.22mg

(10.8%), Phosphorus: 95.78mg (9.58%), Manganese: 0.18mg (9.07%), Iron: 1.59mg (8.82%), Selenium: 5.29µg (7.56%), Magnesium: 28.69mg (7.17%), Fiber: 1.28g (5.11%), Calcium: 48.28mg (4.83%), Vitamin B2: 0.08mg (4.49%), Potassium: 140.23mg (4.01%), Folate: 14.31µg (3.58%), Zinc: 0.53mg (3.56%), Vitamin K: 3.15µg (3%), Vitamin B1: 0.04mg (2.73%), Vitamin E: 0.4mg (2.67%), Vitamin B3: 0.39mg (1.97%), Vitamin B12: 0.11µg (1.9%), Vitamin B5: 0.18mg (1.79%), Vitamin D: 0.24µg (1.6%), Vitamin B6: 0.02mg (1.19%), Vitamin A: 51.98IU (1.04%)